



FINISHED FOOD SPECIFICATION SHEET

Effective Date: 2018-04-09	Document: 21.03.08	Item Number: 21652	
Supersedes Date: 2017-12-11	Program: 21.0 Specification Program	Market: USA	
Date Validated: 2018-04-09	Location: Corporate	Country of Origin: USA	
	Controlled Copy		

Item Name: Chocolate Chip Chocolate Brownie Frozen Cookie Dough Made With Whole Grain Naturally Flavored
 Finished Foods: Chocolate Chip Chocolate Brownie Cookies Made With Whole Grain Naturally Flavored
 Brand / Customer: Otis Spunkmeyer Sub Brand: Delicious Essentials



*Images provided for reference only. Actual item size and dimensions may be different.

Food Item Description

Delicious Essentials chocolate brownie cookie dough is made to meet the strict school nutritional guidelines without sacrificing taste. Individually quick frozen and pre-portioned, these cookie dough pieces are ready to bake and serve. Each dough piece bakes up into one delicious chocolate brownie cookie with chocolate chips.

Individual Food Specification			
Net Weight of Individual Packaged Unit:			
1.85 oz	52.45 g		
Raw Piece Weight	Prepared Piece Weight		
1.85 oz	1.71 oz		
Raw Item Dimensions			
	Minimum	Target	Maximum
Length (")	N/A	N/A	N/A
Width (")	N/A	N/A	N/A
Height (")	N/A	N/A	N/A
Circumference (")	N/A	N/A	N/A
Diameter (")	Baked 3.65	Baked 3.9	Baked 4.15
Weight (oz)	1.7	1.85	2.0



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PACKAGING

FDA Product Code: <u>N/A</u>	Facility ID: <u>1103</u>
USDA Establishment: <u>N/A</u>	
Retail Packaging UPC: <u>N/A</u>	Internal Packaging UPC: <u>N/A</u>
Customer UPC: <u>N/A</u>	Customer Code: <u>N/A</u>
Shipper UCC Code: <u>10013087216520</u>	

Packaging Format: Dough pieces are deposited onto wax paper in a 4 x 5 pattern and stacked 9 layers per poly-lined master shipping case.

Wax Paper	Package Type: <u>N/A</u>	Food Contact Surface: <u>Paper - F</u>	
	Pieces per Wax Paper: <u>20</u>		
	Wax Paper Dimensions: <u>N/A" L X N/A" W X N/A" H</u>	Wax Paper Cube (Cu. Ft.): <u>N/A</u>	
	Wax Paper Gross Wt. : <u>N/A lbs N/A kg</u>	Wax Paper Net Wt. : <u>37 oz (2 lb 5 oz) 1.049 kg</u>	
Case	Package Type: <u>Case</u>		
	Wax Papers per Case: <u>9</u>	Pieces per Case: <u>180</u>	
	Case Dimensions: <u>13.188" L X 10.813" W X 7.875" H</u>	Case Cube (Cu. Ft.): <u>0.650</u>	
	Case Gross Wt. : <u>21.56 lb (9.779 kg)</u>	Case Net Wt. : <u>20.81 lb (9.44 kg)</u>	
	Cases per Row (T i): <u>12</u>		
	Rows per Pallet (Hi): <u>7</u>		
	Cases per Pallet: <u>84</u>		



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ALLERGENS AND SENSITIVE INGREDIENTS

This food contains the following allergens and sensitive ingredients:

Eggs
Milk
Soy
Wheat

INGREDIENT STATEMENT

INGREDIENTS: WHOLE WHEAT FLOUR, SUGAR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), BROWN SUGAR, EGGS, VEGETABLE OIL (CANOLA, PALM, AND PALM KERNEL OILS), CORN SYRUP, COCOA (PROCESSED WITH ALKALI), WATER, SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, VANILLA EXTRACT), MARGARINE (PALM OIL, WATER, CONTAINS 2% OR LESS OF: SALT, MONO- AND DIGLYCERIDES, NATURAL FLAVOR [CONTAINS MILK], CITRIC ACID, VITAMIN A PALMITATE ADDED, BETA CAROTENE [COLOR]), CONTAINS 2% OR LESS OF: CHICORY ROOT FIBER, WHEAT STARCH, BUTTER (CREAM [MILK], SALT), BAKING SODA, SALT, SOY LECITHIN, NATURAL CHOCOLATE FLAVOR, NATURAL FLAVOR. CONTAINS: EGGS, MILK, SOY, WHEAT.

CN Statement

1. 9.2 grams whole wheat flour per cookie dough piece. Meets Whole Grain Rich Criteria (min. 8g whole grain, min. 50% of total grain as whole grain).
2. 8.1 grams enriched flour per cookie dough piece.
3. 17.3 grams total creditable grains per cookie dough piece.
4. 1 Creditable Grain Ounce Equivalent based on grain content.



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NUTRITION VALUES

100g unrounded:

UNBAKED

BAKED*

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	52.447	100.000	Total Sugars (g)	16.300	31.079
Calories (kcal)	198.603	378.677	Added Sugar (g)	16.121	30.738
Calories from Fat (kcal)	54.573	104.055	Protein (g)	2.697	5.142
Calories from SatFat (kcal)	18.940	36.113	Vitamin D - mcg (mcg)	0.089	0.170
Fat (g)	6.110	11.651	Vitamin D - IU (IU)	3.584	6.833
Saturated Fat (g)	2.104	4.013	Calcium (mg)	15.707	29.948
Trans Fatty Acid (g)	0.049	0.093	Iron (mg)	2.074	3.954
Poly Fat (g)	1.227	2.340	Potassium (mg)	114.373	218.076
Mono Fat (g)	2.632	5.019	Vitamin A - IU (IU)	102.041	194.562
Cholesterol (mg)	17.496	33.360	Vitamin A - RAE (mcg)	7.162	13.656
Sodium (mg)	192.985	367.965	Vitamin C (mg)	0.005	0.010
Carbohydrates (g)	33.456	63.791	Water (g)	8.840	16.856
Dietary Fiber (2016) (g)	2.221	4.235	Ash (g)	1.141	2.175

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	48.478	100.000	Total Sugars (g)	16.300	33.623
Calories (kcal)	198.603	409.679	Added Sugar (g)	16.121	33.255
Calories from Fat (kcal)	54.573	112.574	Protein (g)	2.697	5.563
Calories from SatFat (kcal)	18.940	39.070	Vitamin D - mcg (mcg)	0.089	0.184
Fat (g)	6.110	12.604	Vitamin D - IU (IU)	3.584	7.392
Saturated Fat (g)	2.104	4.341	Calcium (mg)	15.707	32.400
Trans Fatty Acid (g)	0.049	0.100	Iron (mg)	2.074	4.278
Poly Fat (g)	1.227	2.532	Potassium (mg)	114.374	235.930
Mono Fat (g)	2.632	5.430	Vitamin A - IU (IU)	102.041	210.491
Cholesterol (mg)	17.496	36.092	Vitamin A - RAE (mcg)	7.162	14.774
Sodium (mg)	192.985	398.091	Vitamin C (mg)	0.005	0.010
Carbohydrates (g)	33.456	69.014	Water (g)	4.871	10.049
Dietary Fiber (2016) (g)	2.221	4.581	Ash (g)	1.141	2.353

Retail panel (per serving):

UNBAKED

BAKED*

Nutrition Facts	
180 servings per container	
Serving size 1 cookie dough piece (52g)	
Amount per serving	200
Calories	200
Calories from Saturated Fat	20
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 15mg	5%
Sodium 190mg	8%
Total Carbohydrate 33g	12%
Dietary Fiber 2g	7%
Total Sugars 16g	
Includes 16g Added Sugars	32%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 2.1mg	10%
Potassium 110mg	2%

Nutrition Facts	
180 servings per container	
Serving size 1 cookie (48g)	
Amount per serving	200
Calories	200
Calories from Saturated Fat	20
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 2.5g	
Cholesterol 15mg	5%
Sodium 190mg	8%
Total Carbohydrate 33g	12%
Dietary Fiber 2g	7%
Total Sugars 16g	
Includes 16g Added Sugars	32%
Protein 3g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 2.1mg	10%
Potassium 110mg	2%

*Baked nutritional statement provided as a courtesy. Results may vary depending on oven and conditions.

Prepared By: *Tracy Ramirez* Tracy Ramirez, Regulatory Manager



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CLAIMS

GMO Status:	Partially produced with genetic engineering
Kosher:	OU-Dairy
Smart Snack:	Yes
Sold to Schools:	Yes
Whole Grains Council Stamp:	50%+ stamp. Minimum 9 grams whole grain per serving.
Other:	DO NOT EAT RAW COOKIE DOUGH.
No Artificial Colors	
No Artificial Flavors	
No Funky Stuff	
No High Fructose Corn Syrup	
No Partially Hydrogenated Oils	
Other:	Minimum 50% of total grains as whole grain.
Other:	<ol style="list-style-type: none"> 1. Not more than 200 calories per cookie dough piece.* 2. Not more than 35% of total calories from fat. Not low in fat.* 3. Not more than 10% of total calories from saturated fat. Not low in saturated fat.* 4. 0g Trans fat per cookie dough piece. 6g fat and 15mg cholesterol per cookie dough piece. Not low in total or saturated fat. Please see Nutrition Facts for fat and saturated fat content.* Trans fat statements will not be used on packaging unless requested by a customer. 5. Not more than 35% total sugar by weight.* 6. Not more than 200mg sodium per serving.* Other criteria: <ol style="list-style-type: none"> 1. Not more than 20mg cholesterol per cookie dough piece.* 2. Minimum 1g dietary fiber per cookie dough piece. Not low in total fat. 6g fat per cookie dough piece.* *Nutrition Facts panel must accompany these statements.

STORAGE & HANDLING

Total Shelf Life from Production:	365 days	Distributed: Frozen (-10 - 10°F)
Best Before Date Format:	Not applied by ARYZTA.	
Lot Code Format (explained):	YXXDDD where Y = last digit of the production year, XX = bakery specific shift code, DDD = Julian date.	
Recommended Storage Conditions:	Frozen	
Shelf Life After Baking:	1 day	After Baking Storage Type: Ambient
Shelf Life After Defrosting:	Not applicable.	After Defrost Storage Type: N/A
Min-Max. Distribution Temperature:	Frozen (-10 - 10°F)	Min. Shelf Life Remaining at Receipt at DC: 35 days



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PREPARATION and / or BAKING INSTRUCTIONS

Oven Temperature and Times for 1.85 oz:
 BAKE – Frozen (do not thaw before baking)
 Convection Rotating Rack Oven: 325°F for 11-13 minutes
 Convection Oven: 325°F for 9-11 minutes
 Conventional Oven: 400°F for 13-15 minutes
 Otis Oven: Preset Temp for 24-28 minutes *Do not bake more than 5 cookie dough pieces per tray.

BAKING:
 Preheat ovens for 30 minutes.
 Place a pan liner on baking pan.
 Place cookie dough pieces 3 inches apart on a parchment paper pan liner.
 Bake in oven as indicated above.

COOLING:
 Let cookies cool for 20 minutes before removing from baking pan.
 Cookies are still baking while cooling on the pan.

Notes for all cookies:
 Make sure that the oven thermostat is accurate.
 Baking time will vary by type of oven and number of racks used at one time.
 When properly baked, cookies will be golden brown. Cookies will remain soft after cooling.

Shelf life:
 Cookies will remain fresh for several days if baked properly, and stored in sealed containers.

BAKE FROM FROZEN
DO NOT EAT RAW COOKIE DOUGH

ADDITIONAL DETAILS

Manufactured by:
 ARYZTA LLC
 6080 Center Drive, Suite 900
 Los Angeles, CA 90045 U.S.A.
 1-855-4-ARYZTA



Prepared By: *Tracy Ramirez* Tracy Ramirez, Regulatory Manager



Passion for good food

Formulation Statement for Documenting Grains in School Meals
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Delicious Essentials Choc Chip Chocolate Brownie Frozen Cookie Dough Made W/Whole Grain Code No.: 21652

Manufacturer: Aryzta LLC

Serving Size: 1.85 oz cookie dough piece

(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No **How many grams:** <2%

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: E

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A ÷ B
Whole Wheat Flour	9.2 grams	16 grams	0.575
Enriched Wheat Flour	8.1 grams	16 grams	0.5062
			1.0812
Total Creditable Amount³			1

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.


² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 1.85 oz (52.446 grams)

Total contribution of product (per portion) 1 oz equivalent

I certify that the above information is true and correct and that a 1.85 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.



Signature
Tracy Ramirez, MS, RDN
Printed Name

Regulatory Manager
Title
April 9, 2018 918-323-5065
Date Phone Number

